Chicken Thighs and Rice

Ingredients

- 2 chicken bouillon
- 6 chicken thighs
- 1 cup uncooked rice
- 1/4 cup butter
- 1 onion chopped
- 2 cups water
- 1/2 tbsp italion seasoning

Summary

Yield: 4
Prep Time: 1 hour
Category: Casseroles
Cuisine: American
Tags: Chicken, thighs, rice

Instructions

Directions

Preheat oven to 350 degrees F (175 degrees C).
Dissolve bouillon in 1 tablespoon water. In a Saucepan combine the rice, butter/margarine, onion and cook for a few minutes. Add 2 cups water and bouillon. Mix well and pour mixture into a 9x13 inch baking dish.
Place thighs on top of rice mixture and season to taste. Bake in the preheated oven for 35 to 45 minutes (depends on the size of the thighs).